



CONSOLI®

VINI DAL 1920

Merlot is a French red grape variety typical of the Bordeaux area, its name derives from the French word merle, which means “young blackbird”: this type of bird was indeed famous for being an avid consumer of these sweet grapes. Merlot was already renowned by the end of the 17th century. In Northern Italy its cultivation became popular in the late 18th century and from here it spread all across the peninsula, finding a very favourable climate. It was introduced in Lazio in the 30s by Venetian colonists, today it is a top product of Azienda Consoli.

LE BORGATE

MERLOT

Protected Geographical Indication.

These vineyards mainly grow in the Lazio hills, where they are spur-trained and planted in volcanic soil of tuff and clay; they produce grapes that ripen in the first week of October. The maceration process lasts for a few days. Then the wine is left to age in small stainless steel tanks for 5 months before being bottled.

It is made exclusively from Merlot grapes.

ALCOHOL CONTENT

13,5% vol.



SERVICE TEMPERATURE

16° - 18°C.

ORGANOLEPTIC ANALYSIS

Its colour is ruby, almost maroon, it has a scent of red fruit, cherry, currant and blueberry. Its taste is harmonious and mellow, and feels fleshy to the palate. It has soft tannins and well-balanced acidity.

FOOD PAIRING

This Merlot pairs with a starter of regional cold cuts, a dish of pasta with a meat-based sauce or a main course of grilled red meat or wild game.